

Why does Bread Uprising exist?

to confront oppression	because sometimes a woman makes too much to get food stamps but not enough to buy bread	to strengthen our local economy	because it's hard for a small family to grow their own wheat	to transform the economy into one of love and solidarity	ensuring more people can eat
because wage labor and profit ultimately will kill us	to get control over the things that allow us to live	to provide affordable food	to teach and serve as a model for how to fight for food justice as a community grounded and supported bakery	makes me aware of local activism	to defy oppression
to teach one another practical skills that help us do more for ourselves and our communities without money (or outside the markets)	to feed body, mind and spirit	to provide a different business model	to form a community institution rooted in queer, people-of-color and working class communities	to make bread (and food) accessible	to keep the food ways and dreams and needs of poor folks and folks of color central to the life of Durham - which is quickly becoming a foodie town where food is all about white folks and rich folks
to strengthen community	to bake and eat delicious bread and treats	to bake nutritious-yummy bread	because the bakery provides meaningful work	to provide respectful, meaningful work in Durham	
because the food system doesn't meet our needs!	chance to build something with other folks that has a real impact on people's lives	We bake good bread because good food is one part of liberation	to meet the bread needs of our members and our rising bread community	because bread helps us live in the world together	because bread can sustain a hungry human or a dog (reference there to a story that was told in the opening go-around)
to challenge entrenched power structures	to meet one of people's basic needs	we build a community institution because so much of everyday life is colonized by capitalism	so that people can eat affordably	to provide fresh bread, cakes, pies, etc. to people in Durham & Hillsborough and sometimes other places too	because providing bread for ourselves is the first step towards everything for everyone and we gotta start somewhere
to provide jobs with dignity	because people's access to food is limited by oppression in all forms	in order to provide affordable bread	in order to help each other figure out what we need to be sustained (starting with bread)	building abundance, we come from abundance	because there are hungry people
to help create/continue a sustainable viable community	because work and feeding ourselves should not be alienating	because the economy is crap (always has been for poor folks and people of color) and we need to support each other economically in some way		to be connected	because some people don't have a way to cook food

partial solution to issues of food and economic injustice in my community. helps me think outside of capitalism

to have a presence at important events

because collectivity is the only way to build just, liberatory power

because capitalism is not based in love and solidarity

to understand alternative forms of exchange

delicious bread nourishing a strong community

to defy oppression

because bread brings diverse people to one table

because sometimes you can afford jelly but not bread

to escape capitalism

to make bread that's good for you

making good bread that can be accessed by anyone

to keep the food ways and dreams and needs of poor folks and folks of color central to the life of Durham - which is quickly becoming a foodie town where food is all about white folks and rich folks

to bake and eat delicious bread

because we deserve to govern ourselves (sovereignty)

to knead relationships of dignity, respect and appreciation centered around food

to show our youth that bread is delicious and baking it is empowering

ensuring more people can eat

to subvert oppression in all forms

because bread tastes good, like belonging

to demonstrate that food can be created and shared in community and outside the confines of capitalism

because our ancestors dreamed of us

baking healthy food to nourish strong communities

to provide nutritious, delicious bread for the people of NC

good food for strong community

so everyone has enough to eat

because too much of our community's money, energy and resources go to corporations and institutions that suck the life from us. we stop and redirect that flow to what *sustains* our communities

because some people don't know how to make their own food

because the world needs work places where workers have autonomy, dignity, creativity & joy (work that sustains workers in every way)

...are there other things you'd like to see on this list?

is there anything you want to especially prioritize?

or that you disagree with?

get in touch with the bread team!

Two Fridays ago, members of the bakery gathered with the Bread Team to start working on a **mission statement** for Bread Uprising. **** Kifu Faruq facilitated the meeting and explained to us the distinctions between a mission statement, a vision statement, and a statement of values. A mission statement is short (a paragraph or up to 7 bullet points) and completes the phrase "we exist because..." A vision describes the dream of what an organization will be able to accomplish in 5 or 10 years. A statement of values lists shared beliefs and understandings held by members of an organization. According to her our current bakery vision statement is sort of a mix of all four. **** We need a **mission statement** in particular at this time in order to be clear about what the bakery's primary purpose is both with ourselves, with potential new members, and with everyone else. Having a clear grounding in our reason-for-being will also help Bread Uprising to make strategic choices about what to do in the future (especially as we start thinking about a new space!). **** The **next step** is to look for commonalities and distill these 2 pages down into three to seven bullet points that are beautifully written and capture the essence of Bread Uprising. The Bread Team will start making a plan about how that will happen at our next meeting, but if you'd like to be involved please let one of the Bread Team members (Noah, Sarah, Thaddaeus, Tim, Afiya, Javiera, Mya) know.